

HACCP-List

Restaurant / Store: _____ MM /YY: _____ Responsible: _____

Date	Time	Fryer:				Fryer:				Fryer:				Initials				
		TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = L / lbs	Filtration = y / n					
	9:15	16,5	348 °F	3lbs	y	19,0	347 °F	5lbs	y	23,5	342 °F	x	n	15	345 °F	3lbs	y	JD
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TPM
TEMP.

Please always make sure to measure in the heated fryer before service!
handling.vito.ag

